

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		11-10-2001	02, Society Comm. Agricola International		Bacau
					COUNTRY Romania
NAME OF REVIEWER Dr. S.P. Singh		NAME OF FOREIGN OFFICIAL Dr. Anna Ciuciuc		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 A	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 A	Residue program compliance		46 A	Single standard
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	HACCP
Personal hygiene practices	26 A	Ingredients identification		53 O	SSOP
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O	

FOREIGN PLANT REVIEW FORM

REVIEW DATE

11-06-2001

ESTABLISHMENT NO. AND NAME

Est. 68, Society Comm. Contin, Camex

CITY

Timisoara

COUNTRY

Romania

NAME OF REVIEWER

Dr. S.P. Singh

NAME OF FOREIGN OFFICIAL

Dr. Anca Ciuciuc

EVALUATION

☒ Acceptable☐ Acceptable/
Re-review☐ Unacceptable

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1. CONTAMINATION CONTROL		Cross contamination prevention	28 N	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 N	Packaging materials	56 O
Water potability records	01 A	Product handling and storage	30 N	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 N	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 N	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 N	Processing records	63 O
Pest control program	08 A	Waste disposal	36 N	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 N	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 N	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 N	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 N	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 N	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 N	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 N	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 N	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 N	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 N	Imports	81 A
Personal dress and habits	25 N	Boneless meat reinspection	52 N	HACCP	82 M
Personal hygiene practices	26 N	Ingredients identification	53 O	SSOP	83 A
Sanitary dressing procedures	27 N	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 11-06-2001	ESTABLISHMENT NO. AND NAME Est. 68, Society Comm. Contin, Carnex	CITY Timisoara <hr/> COUNTRY Romania
NAME OF REVIEWER Dr. S.P. Singh	NAME OF FOREIGN OFFICIAL Dr. Anca Ciuiciuc	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

82. Implementation of the few required HACCP elements was not well documented.